E-Z PRODUCTION RECORD INSTRUCTIONS

- 1. Site Name Record the name of the site or school.
- 2. Date Record the date.
- **3. Meal Type** Check off meal type (breakfast or lunch).
- **Total Number of Reimbursable Meals Served** Record the total number of reimbursable meals served for breakfast or lunch.
- **Menu Item** List each menu item offered as part of the reimbursable meal. Menu planners must also record condiments on production records.
- **Recipe or Product Name or Number** Record the standardized recipe number used (i.e. *recipe #28*). All <u>local</u> recipes must be assigned numbers. For purchased food items that are not "recipes", list the brand name of product (i.e. Goldkist Chicken Nuggets) purchased.
- **Grade Group(s)** Indicate the appropriate grade group used for meal planning at the school/site. Select from the chart below. (Do not indicate grade levels of <u>enrolled</u> students at the school/site.)
 - **Note:** If serving all children the same portion size (i.e. K-8 school), the higher grade grouping (7-12) must be used for all grades when planning menus.
 - If only one grade group is used, enter once and use an arrow down (↓).

Lunch						
Enhanced Food Based		*Traditional Food Based*				
(Option 3)		(Option 4)				
Preschool (if applicable)		4-12				
K-6		K-3 (Optional)				
7-12		Preschool (if applicable)				
K-3 (Optional)						
*Only for school food authorities (SFA's) with prior approval from state agency.						
Breakfast						
	All Options					
	Pre-school (if applicable)					
	K-12					

8. Portion Size – For each menu item, record the portion size. Example: 5 chicken nuggets, ¼ cup peas, 2 tacos or 1 hamburger/bun.

If different portion sizes are planned for different grade groups, list on separate lines.

- **9. Number of Portions Prepared -** For each menu item, record the number of portions prepared.
- 10. Number of Portions Leftover For each menu item, record the number of portions leftover.
- **11. Number of Portions Used** For each menu item, record the number of portions used.

Number of	Number of		Number of
Portions Prepared (9)	 Portions Leftover (10)	=	Portions Used (11)

- **12.** <u>Total Milk Usage</u> Record, by type, the total number (reimbursable <u>AND</u> non-reimbursable) of 8 ounce portions or ½ pints of milk used.
- 13. Prepared by Record the name of the person completing the production record.

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